

# FRIDAY NIGHT *Grill Club* MENU

Prices Includes a small glass of house wine.

Book a table for 4 and get the whole bottle included



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# Grill Menu

All mains include koffman chips or house salad plus a classic flavoured butter or sauce

## 10oz Ribeye Steak

Known for it's rich marbling, tenderness and intense beef flavour. Best served med/med- rare.

**£30**

## 8oz Bavette Steak

Full flavoured, butcher's cut, sliced and rested. Best served medium rare

**£19**

## Brined Pork Loin Steak

Apple, cider and wholegrain mustard glaze

**£16**

## Lamb Rump

Rosemary and garlic marinade

**£20**

## Grilled Halloumi Steak (v)

Lemon, herbs and honey glaze

**£15**

## Yellowfin Tuna

Sesame crust, soy and ginger glaze.

Served medium rare

**£18**

## Smoked Cauliflower Steak (ve)

Romesco sauce, toasted seeds and herb oil.

**£15**

## SHARER SPECIAL – Mixed Grill

2 Pork steaks, 8oz bavette Steak, 2 Pork Sausages, chicken breast, gammon, lamb chump. Chips, peas, roasted tomato and chips

**£60**

### Classic Sauces (Included)

Green peppercorn  
Lemon & Herb Oil  
Bearnaise  
Garlic Butter  
Chimichurri.

### Sides for The Table £4 each

Cauliflower Cheese  
Crispy Onion Rings  
Mac 'N' Cheese  
Chunky Chips  
Dauphinoise Potatoes  
Buttered Seasonal Greens  
Roasted Mushrooms

### Premium Sauces & Toppers – £3 each

#### IDEAL FOR MEAT DISHES

Smoked Shallot & Red Wine Butter:  
Bone Marrow Butter.  
Blue Cheese Butter  
Anchovy & Rosemary Jus

#### SUPER WITH FISH OR AS A LIGHTER OPTION

Wasabi Beurre Blanc  
Yuzu & Soy Dressing (ve)

#### 🌱 PLANT-BASED / CROSS-OVER

Romesco Sauce (ve)  
Miso & Sesame Butter (ve)

SHOULD YOU HAVE ANY FOOD ALLERGIES, PLEASE ADVISE A MEMBER OF STAFF BEFORE ORDERING  
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL